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Research on the Influence of Anti-Food Waste Law on the Mechanism of Preventing Food Waste in Colleges and Universities

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Abstract Due to the implementation of the "Anti-Food Waste Law of the People's Republic of China" preventing food waste ensuring supply security and inheriting the virtues of diligence and thrift are no longer just an initiative but have become mandatory legal provisions. Some provisions of the "Anti-Food Waste Law" have made special provisions for the catering departments of colleges and universities and the provisions of the general norms of catering service providers are also of great guiding significance for the catering departments of colleges and universities to carry out various links such as food storage transportation processing and sales the catering department of colleges and universities should continue to promote the green development of catering production and consumption on the premise of promoting the front-end "Reduction" and "Empty Plate Campaign" of consumption. The society participates together and strives to explore a long-term mechanism for preventing food waste in catering service department in colleges and universities.

Keywords anti-food waste law catering service department in colleges and universities practical exploration long-term mechanism